

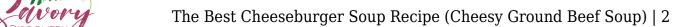
Ingredients:

- 1 pound lean ground beef
- 4 tablespoons butter, divided
- 1 onion, diced
- 1 cup shredded carrots
- 3 celery stalks, diced
- 1 teaspoon dried basil
- 1 teaspoon dried parsley flakes
- 3 potatoes, cubed
- 3 cups chicken broth
- 1/4 cup all-purpose flour
- 16 ounces Velveeta cheese (or 2 cups shredded cheese)
- 1½ cups milk
- Salt and pepper, to taste (about ½ teaspoon of each)
- 1/4 cup sour cream
- Fresh parsley (optional garnish)

Directions:

- 1. In a large saucepan, brown ground beef until no longer pink. Drain grease and set meat aside.
- 2. In the same saucepan, melt 1 tablespoon butter over medium heat. Add onion, carrots, and celery. Sprinkle basil and parsley on top. Sauté until vegetables are tender (about 8-10 minutes).
- 3. Add potatoes and broth, then add ground beef back to the saucepan; bring to a boil. Reduce heat; simmer, covered, until potatoes are tender (about 10-12 minutes).
- 4. While the soup cooks, place remaining butter (3 tablespoons) in a small skillet over medium heat. Add flour and whisk together until butter starts to cook and get bubbly.
- 5. Add the butter/flour mixture to the soup. Reduce heat to low and stir in cheese, milk, salt, and pepper; stir until cheese is melted.
- 6. Remove soup from stove top and stir in sour cream. Top with additional fresh parsley if desired.

This Cheeseburger Soup recipe captures all the delicious flavors of a cheeseburger in a comforting soup form. It's a family favorite that combines cheesy ground beef with vegetables and a creamy base, making it a perfect meal for any day. Serve it with some homemade rolls, a citrus fruit salad, or roasted vegetables for a complete and satisfying dinner.





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